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L22: Entry 42 of 54

File: JPAB

Jan 21, 1997

PUB-NO: JP409020661A
DOCUMENT-IDENTIFIER: JP 09020661 A
TITLE: LEARNING ABILITY-IMPROVING COMPOSITION

PUBN-DATE: January 21, 1997

INVENTOR-INFORMATION:

NAME

COUNTRY

HARADA, MASAMI

NAGAI, HAJIME

ASSIGNEE-INFORMATION:

NAME

COUNTRY

SUNTORY LTD

APPL-NO: JP07168749

APPL-DATE: July 4, 1995

INT-CL (IPC): A61 K 31/415; A23 L 1/305; A61 K 38/00

ABSTRACT:

PROBLEM TO BE SOLVED: To obtain a composition capable of preventing or reducing fatigue- feeling caused by excessive mental activities, enhancing consciousness, reinforcing ability to concentrate, having effects to improve efficiency and accuracy of working in learning ability and useful as medicines and functional foods by allowing to contain a specific imidazole compound.

SOLUTION: This learning ability-improving composition contains one or more imidazole compounds selected from a group consisting of anserine, carnosine, balenine, π -methylhistidine and τ -methylhistidine. Functional food can preferably be beverage or food having a form capable of taking 50mg-5g imidazole compound per day. It is preferable to use a material extracted, separated and purified from a broth, etc., discharged in producing dried bonitos or dried small sardines.

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End of Result Set



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L22: Entry 54 of 54

File: DWPI

Oct 2, 1991

DERWENT-ACC-NO: 1991-290177

DERWENT-WEEK: 199744

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TITLE: Compsn. contg. a di:peptide for dietetic pharmaceutical - is selected from carnosine, homo:carnosine, anserine, homoanserine and ophidine

INVENTOR: NEGRISOLI, G P

PATENT-ASSIGNEE:

ASSIGNEE

CODE

SETRA SRL

SETRN

PRIORITY-DATA: 1990IT-0019754 (March 21, 1990)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
EP 449787 A	October 2, 1991		000	
DE 69113304 E	November 2, 1995		000	A61K038/05
EP 449787 A3	March 4, 1992		000	
EP 449787 B1	September 27, 1995	E	004	A61K038/05
IT 1240336 B	December 7, 1993		000	A61K000/00

DESIGNATED-STATES: AT BE CH DE FR GB IT LI LU NL SE AT BE CH DE DK FR GB IT LI LU NL SE

CITED-DOCUMENTS: NoSR.Pub; US 4446149 ; WO 9006102

APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	DESCRIPTOR
EP 449787A	March 19, 1991	1991EP-0830107	
DE 69113304E	March 19, 1991	1991DE-0613304	
DE 69113304E	March 19, 1991	1991EP-0830107	
DE 69113304E		EP 449787	Based on
EP 449787A3	March 19, 1991	1991EP-0830107	
EP 449787B1	March 19, 1991	1991EP-0830107	
IT 1240336B	March 21, 1990	1990IT-0019754	

INT-CL (IPC): A61K 0/00; A61K 31/20; A61K 37/02; A61K 38/05; A61K 31/205; A61K 38/05; A61K 31/195; A61K 38/05; A61K 31/195; A61K 31/205; A61K 38/05

ABSTRACTED-PUB-NO: EP 449787A

BASIC-ABSTRACT:

A compsn. for dietetic, pharmaceutical or veterinary use contains a dipeptide selected from carnosine, homocarnosine, anserine, homoanserine and ophidine and their physiologically equivalent derivatives, as active ingredient in admixture with a suitable carrier.

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L1: Entry 14 of 16

File: JPAB

Aug 14, 1986

PUB-NO: JP361181357A

DOCUMENT-IDENTIFIER: JP 61181357 A

TITLE: PRODUCTION OF BEEF FLAVOR

PUBN-DATE: August 14, 1986

INVENTOR-INFORMATION:

NAME

COUNTRY

EGUCHI, IWAI

TSUNODA, MASANARI

ASSIGNEE-INFORMATION:

NAME

COUNTRY

AJINOMOTO CO INC

APPL-NO: JP60022917

APPL-DATE: February 8, 1985

US-CL-CURRENT: 426/650

INT-CL (IPC): A23L 1/231

ABSTRACT:

10/

PURPOSE: To produce beef flavor having high quality and free from extraneous flavor compared with the flavor of genuine beef bouillon and roast beef, by reacting a dipeptide such as carnosine with a reducing sugar under heating.

CONSTITUTION: 100pts.wt. of one or more kinds of dipeptides selected from carnosine, anserine and balenine are mixed with 10~400pts.wt. of a reducing sugar selected from monosaccharide such as glucose, ribose, etc., and disaccharide such as sucrose, maltose, etc. The mixture is dissolved in water, and the aqueous solution is heated to 80~120°C, preferably to about 100°C until the solution turns brown in color.

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L3: Entry 21 of 23

File: JPAB

Aug 14, 1986

PUB-NO: JP361181357A
DOCUMENT-IDENTIFIER: JP 61181357 A
TITLE: PRODUCTION OF BEEF FLAVOR

PUBN-DATE: August 14, 1986

INVENTOR-INFORMATION:

NAME

COUNTRY

EGUCHI, IWAI

TSUNODA, MASANARI

ASSIGNEE-INFORMATION:

NAME

COUNTRY

AJINOMOTO CO INC

APPL-NO: JP60022917

APPL-DATE: February 8, 1985

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L18: Entry 68 of 82

File: JPAB

Feb 12, 1987

PUB-NO: JP362032860A
DOCUMENT-IDENTIFIER: JP 62032860 A
TITLE: HEALTHY FOOD

PUBN-DATE: February 12, 1987

INVENTOR-INFORMATION:

NAME

COUNTRY

YAMAZAKI, RIICHIRO

ASSIGNEE-INFORMATION:

NAME

COUNTRY

YAMAZAKI RIICHIRO

APPL-NO: JP60173508

APPL-DATE: August 6, 1985

US-CL-CURRENT: 424/520; 424/535, 514/814

INT-CL (IPC): A23L 1/325

ABSTRACT:

PURPOSE: To obtain a healthy food from which vitamin B12 can be taken, easily edible, without causing side effects, by using a fish component of Monacanthus cirrhifer and a muscovado component s main components.

CONSTITUTION: Dried and ground materials of the whole parts of fishes of the family Moncanthidase or its relative species such as unicorn filefish, black scraper, etc., or the whole residue obtained by removing bones and internal organs from the whole part and a muscovade component or ribose extracted from muscovado as main components are blended with a powdered milk component such as whole fat fructose having a large content of lactose component, prepared powdered milk, etc., and a green tea component such as green tea powder, ground tea, etc., containing chlorophyll, as auxiliary components in a ratio of the fish component: the muscovado component: the green tea component: the powdered milk component of 10∼2:20∼6:10∼2:20∼6 and, if necessary, further seed powder and/or seed extract and an unaerobic mold component as auxilliary components.

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L18: Entry 75 of 82

File: DWPI

Feb 3, 1984

DERWENT-ACC-NO: 1984-065699

DERWENT-WEEK: 198411

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TITLE: Colour forming agent for cooked pasty fish foods - includes ribose and arabinose as main components and opt. xylose in specified amt.

PATENT-ASSIGNEE:

ASSIGNEE

CODE

KOTANI A

KOTAI

PRIORITY-DATA: 1982JP-0130889 (July 26, 1982)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
JP 59021376 A	February 3, 1984		007	

APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	DESCRIPTOR
JP 59021376A	July 26, 1982	1982JP-0130889	

INT-CL (IPC): A23L 1/32

ABSTRACTED-PUB-NO: JP 59021376A

BASIC-ABSTRACT:

The colour-forming agent contg. ribose and/or arabinose as major component is added in amt. 0.1-0.6% to ground fish meat. Pasty fish foods (e.g. 'chikuwa', 'yakikamaboko', etc.) have been prepd. by roasting or frying fish paste and they are required to have a brown colour. Hitherto 'mirin' and glucose have been used as colour former, but they are likely to be contaminated with microbes. Recently xylose has been used instead, but it has safety problems and an undesirable smell formed on heat-treatment.

Xylose may be included in the agent compsn. such that its content is below 0.15% in the food. Elasticity-intensifying agent such as bromate, ascorbic acid, its salt, calcium salt, etc. in amt. below 0.3% on ground fish meat may be added to obtain foods which are uniformly coloured. Polyphosphate may be added to obtain uniform colouration and to prevent fading of the prod. by light, and it is used in amt. below 0.3% on ground fish meat. Fading of the prod. by light can also be prevented by addn. of organic acid salt showing buffering activity (e.g. sodium acetate, sodium citrate, etc.), and it is used in amt. below 0.4% on ground fish meat.

CHOSEN-DRAWING: Dwg. 0/0

TITLE-TERMS: COLOUR FORMING AGENT COOK PASTE FISH FOOD RIBOSE ARABINOSE MAIN COMPONENT OPTION XYLOSE SPECIFIED AMOUNT

DERWENT-CLASS: D12

CPI-CODES: D02-A03; D03-H01E;